



SLOVENSKI STANDARD

SIST EN ISO 3727-1:2002

01-junij-2002

BUKca Yý U
SIST EN ISO 3727:1998

A Ugc`!`8c`c Yj Ub`Y`j`U` Yžgi \ Y`gbcj j`VfYn`a Uý cVY`b`a Uý cVY`!`%`XY.
8c`c Yj Ub`Y`j`U` YffYZfYb bU`a YfcXUL`fIGC`' +&+!`%&\$`\$`%L

Butter - Determination of moisture, non-fat solids and fat contents - Part 1: Determination of moisture content (Reference method) (ISO 3727-1:2001)

Butter - Bestimmung des Wassergehaltes, der fettfreien Trockenmasse und des Fettgehaltes - Teil 1: Bestimmung des Wassergehaltes (Referenzverfahren) (ISO 3727-1:2001)

Beurre - Détermination des teneurs en eau, en matière sèche non grasse et en matière grasse - Partie 1: Détermination de la teneur en eau (Méthode de référence) (ISO 3727-1:2001)

Ta slovenski standard je istoveten z: EN ISO 3727-1:2001

ICS:

67.100.20 Maslo Butter

SIST EN ISO 3727-1:2002 en

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 3727-1

December 2001

ICS 67.100.20

Supersedes EN ISO 3727:1995

English version

**Butter - Determination of moisture, non-fat solids and fat
contents - Part 1: Determination of moisture content (Reference
method) (ISO 3727-1:2001)**

Beurre - Détermination des teneurs en eau, en matière
sèche non grasse et en matière grasse - Partie 1:
Détermination de la teneur en eau (Méthode de référence)
(ISO 3727-1:2001)

Butter - Bestimmung des Wassergehaltes, der fettfreien
Trockenmasse und des Fettgehaltes - Teil 1: Bestimmung
des Wassergehaltes (Referenzverfahren) (ISO 3727-
1:2001)

This European Standard was approved by CEN on 15 December 2001.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

EN ISO 3727-1:2001 (E)

CORRECTED 2002-02-06

Foreword

This document (ISO 3727-1:2001) has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" in collaboration with Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis", the secretariat of which is held by NEN.

This document supersedes EN ISO 3727:1995.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2002, and conflicting national standards shall be withdrawn at the latest by June 2002.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

iTeh STANDARD PREVIEW
(standards.iteh.ai)

Endorsement notice

SIST EN ISO 3727-1:2002

The text of the International Standard ISO 3727-1:2001 has been approved by CEN as a European Standard without any modifications.

iTeh STANDARD PREVIEW
(standards.iteh.ai)

SIST EN ISO 3727-1:2002

<https://standards.iteh.ai/catalog/standards/sist/575c477b-07bd-4102-a4e9-707e404c94ee/sist-en-iso-3727-1-2002>

INTERNATIONAL STANDARD

**ISO
3727-1**

**IDF
80-1**

First edition
2001-12-15

Butter — Determination of moisture, non-fat solids and fat contents —

Part 1: Determination of moisture content (Reference method)

iTeh STANDARD PREVIEW
(standards.iteh.ai)

*Beurre — Détermination des teneurs en eau, en matière sèche non grasse
et en matière grasse*

Partie 1: Détermination de la teneur en eau (Méthode de référence)

SIST EN ISO 3727-1:2002

<https://standards.iteh.ai/catalog/standards/sist/575c477b-07bd-4102-a4e9-707e404c94ee/sist-en-iso-3727-1-2002>



Reference numbers
ISO 3727-1:2001(E)
IDF 80-1:2001(E)

© ISO and IDF 2001

ISO 3727-1:2001(E)
IDF 80-1:2001(E)**PDF disclaimer**

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. Neither the ISO Central Secretariat nor the IDF accepts any liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies and IDF national committees. In the unlikely event that a problem relating to it is found, please inform the ISO Central Secretariat at the address given below.

iTeh STANDARD PREVIEW (standards.iteh.ai)

[SIST EN ISO 3727-1:2002](https://standards.iteh.ai/catalog/standards/sist/575c477b-07bd-4102-a4e9-707e404c94ee/sist-en-iso-3727-1-2002)

<https://standards.iteh.ai/catalog/standards/sist/575c477b-07bd-4102-a4e9-707e404c94ee/sist-en-iso-3727-1-2002>

© ISO and IDF 2001

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO or IDF at the respective address below.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.ch
Web www.iso.ch

International Dairy Federation
41 Square Vergote • B-1030 Brussels
Tel. + 32 2 733 98 88
Fax + 32 2 733 04 13
E-mail info@fil-idf.org
Web www.fil-idf.org

Printed in Switzerland

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this part of ISO 3727 | IDF 80 may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 3727-1 | IDF 80-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This first edition of ISO 3727-1 | IDF 80-1, together with ISO 3727-2 | IDF 80-2 and ISO 3727-3 | IDF 80-3, cancels and replaces ISO 3727:1977, which has been technically revised.

ISO 3727 | IDF 80 consists of the following parts, under the general title *Butter — Determination of moisture, non-fat solids and fat contents*:

- *Part 1: Determination of moisture content (Reference method)*
- *Part 2: Determination of non-fat solids content (Reference method)*
- *Part 3: Calculation of fat content*

Annex A of this part of ISO 3727 | IDF 80 is for information only.

ISO 3727-1:2001(E)
IDF 80-1:2001(E)

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of National Committees casting a vote.

International Standard ISO 3727-1 | IDF 80-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Action Team, *Water*, of the Standing Committee on *Main components of milk*, under the aegis of its project leader, Mr G. J. Beutick (NL).

This first edition of ISO 3727-1 | IDF 80-1, together with ISO 3727-2 | IDF 80-2 and ISO 3727-3 | IDF 80-3, cancels and replaces IDF 80:1977, which has been technically revised.

ISO 3727 | IDF 80 consists of the following parts, under the general title *Butter — Determination of moisture, non-fat solids and fat contents*:

- *Part 1: Determination of moisture content (Reference method)*
- *Part 2: Determination of non-fat solids content (Reference method)*
- *Part 3: Calculation of fat content*

Annex A of this part of ISO 3727 | IDF 80 is for information only.

STANDARD PREVIEW
 iTeh (standards.iteh.ai)

SIST EN ISO 3727-1:2002

<https://standards.iteh.ai/catalog/standards/sist/575c477b-07bd-4102-a4e9-707e404c94ee/sist-en-iso-3727-1-2002>

Butter — Determination of moisture, non-fat solids and fat contents —

Part 1: Determination of moisture content (Reference method)

1 Scope

This part of ISO 3727 | IDF 80 specifies the reference method for the determination of the moisture content of butter.

2 Term and definition

For the purposes of this part of ISO 3727 | IDF 80, the following term and definition applies.

2.1

moisture content

mass fraction of substances determined by the procedure specified in this part of ISO 3727 | IDF 80

NOTE The moisture content is expressed as a percentage by mass.

3 Principle

A known mass of butter is dried in the presence of pumice stone at $102\text{ °C} \pm 2\text{ °C}$. The remaining dry mass is weighed to determine the loss in mass.

4 Apparatus

Usual laboratory equipment and, in particular, the following.

- 4.1 Analytical balance**, capable of weighing to the nearest 1 mg, with a readability of 0,1 mg.
- 4.2 Drying oven**, ventilated, thermostatically controlled, capable of maintaining a temperature of $102\text{ °C} \pm 2\text{ °C}$ throughout the entire working space.
- 4.3 Desiccator**, containing a suitable drying agent, for example freshly dried silica gel with hygrometric indicator.
- 4.4 Dishes**, made of glazed porcelain, or metal resistant to corrosion under the conditions of the test, with height between 20 mm and 40 mm, and diameter between 50 mm and 70 mm.
- 4.5 Pumice stone**, granular, with diameter between 0,8 mm and 8 mm.